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HANDLING YOUR BIG-GAME KILL

(Rev)

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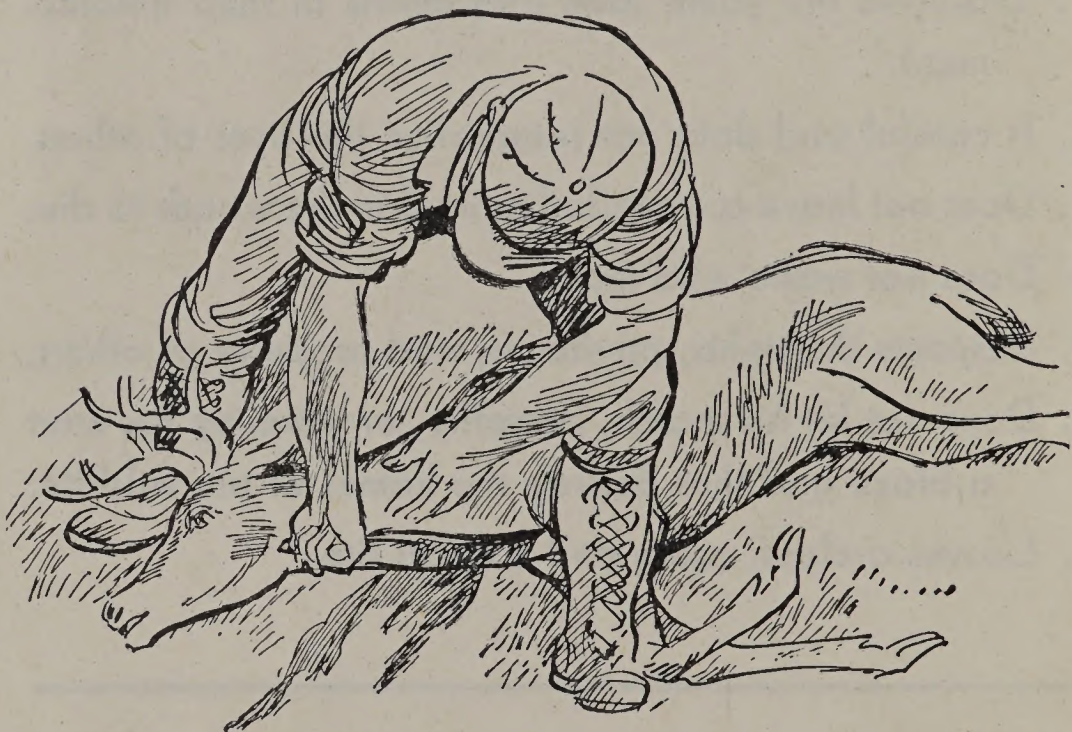
A GOOD SPORTSMAN

1. Observes the game laws and assists in their enforcement.
 2. Is careful and does not jeopardize the lives of others.
 3. Does not leave a wounded animal in the woods to die.
 4. Does not waste wild meat.
 5. Respects the rights, privileges, and property of others.
 6. Does not let his match, campfire, or warming fire start a blaze and thus destroy the homes of our wildlife.
 7. Leaves a clean camp and a dead fire.
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Conservation with use is the aim of Forest Service wildlife management. Information in this leaflet is designed as an aid to hunters in preventing waste.

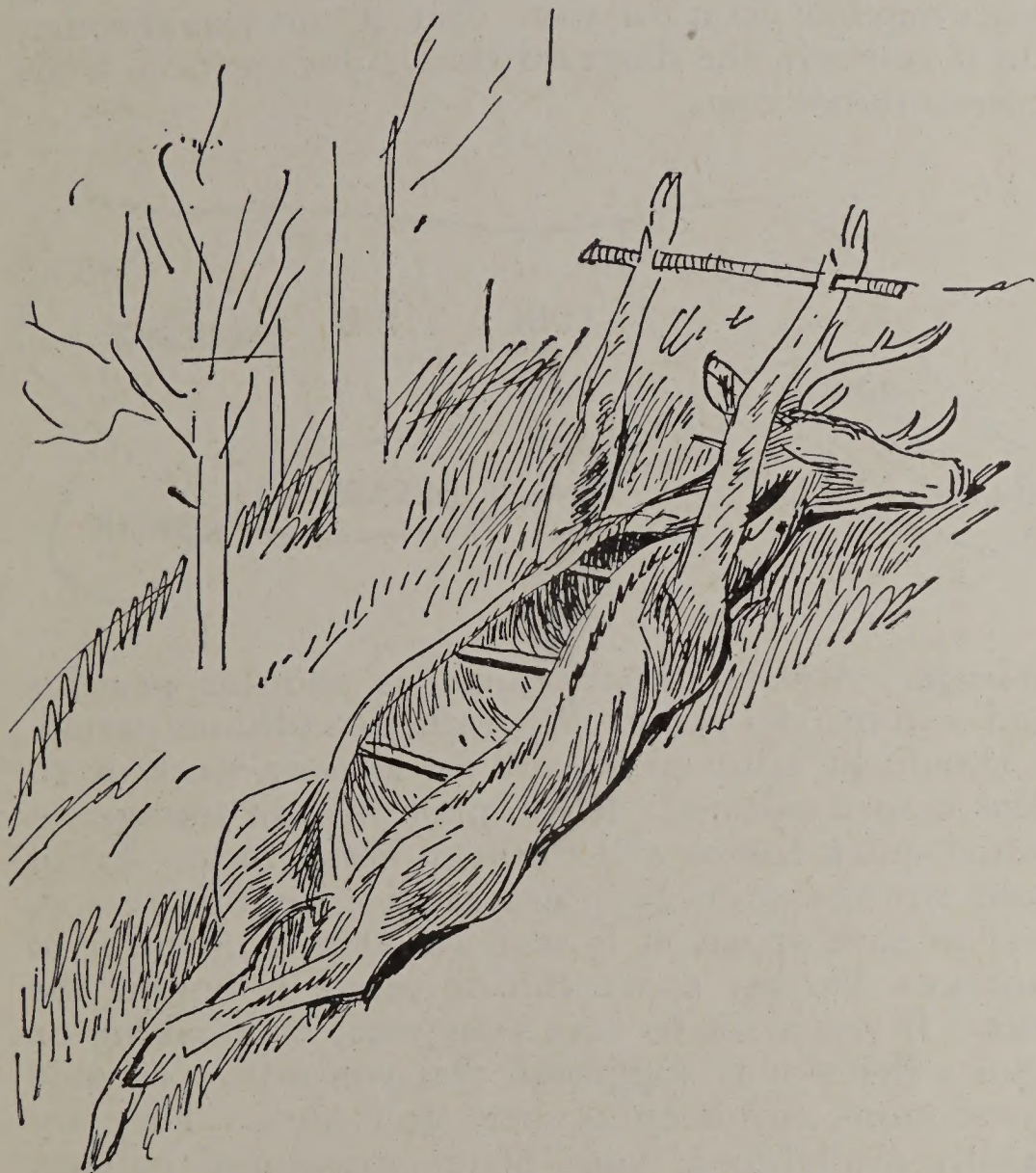
Go Prepared.—Take at least a hunting knife, belt ax, 30 feet of $\frac{1}{4}$ -inch rope, some twine, several pieces of clean wiping cloth, red flagging, and four muslin sacks—each large enough to hold a quarter of the animal. If you have room, a small meat saw and some black pepper will come in handy.

Dressing Out Your Kill.—Tag the animal as soon as it is killed and do not destroy evidence of sex if your State law requires it. As soon as possible after the animal is shot (unless you want to save the head for mounting) insert knife at the point of the brisket and cut forward towards the head, turning the animal with its head downhill so that it will bleed freely.



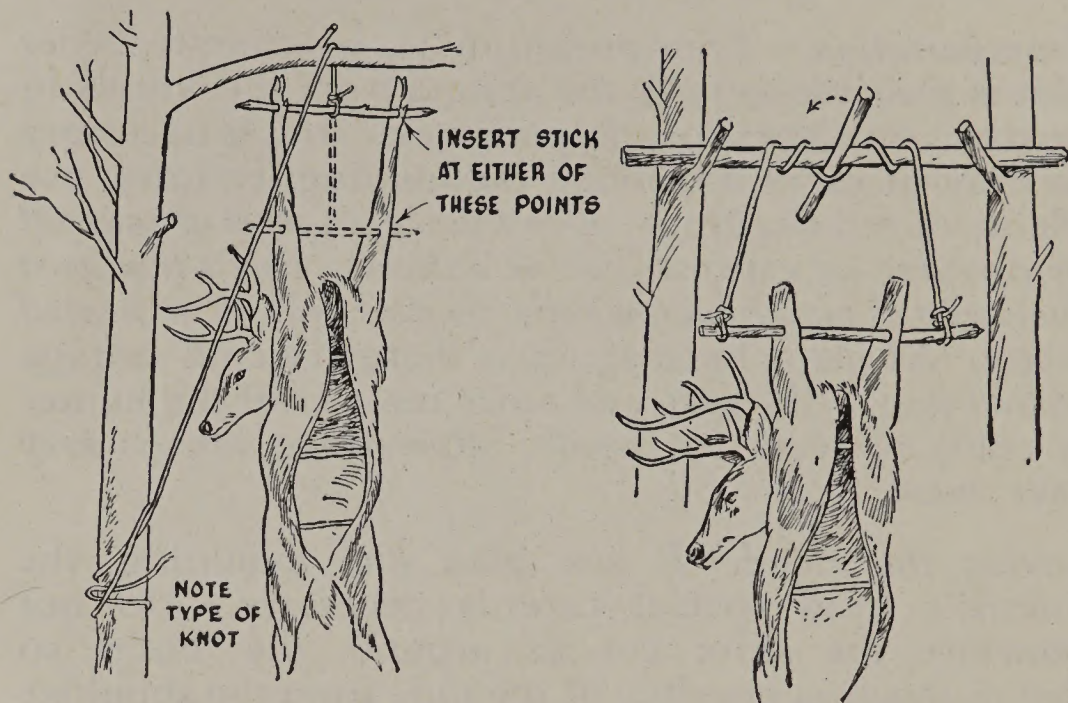
Open carcass from crotch to throat, being careful not to puncture the intestines or the paunch; use the belt ax on the breastbone, and in all operations prevent hair from coming in contact with the meat. Cut around the vent and loosen the organs in the pelvic cavity. Now turn carcass with the head uphill. Cut

windpipe and gullet free at throat. Hold these in your hand and pull backward, at the same time cutting free from carcass any part that tends to hold. Remove all internal organs to base of tail. If the animal must be taken out of the woods before cooling and quartering, leave the liver and heart in the body cavity.



Open chest cavity by spreading with a stick. Drain off blood and wipe with a clean cloth. *Do not wash with water.* Trim away all parts damaged by gunshot.

Cooling.—Because the animal's body heat causes rapid spoilage, your kill should be completely cooled as soon as possible, preferably by hanging in a shady place.



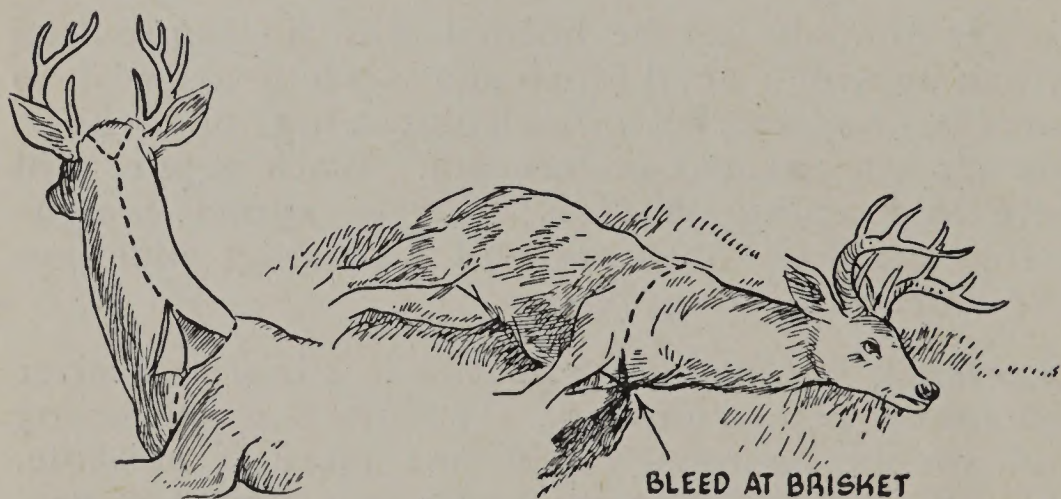
Larger animals can be hoisted with an improvised winch or with a small block and tackle if you wish to carry it, or spread belly down across logs or rocks so that air can circulate underneath. Black pepper will help in keeping off flies. Pine or spruce boughs across the body openings will discourage blue jays and other flesh-eating birds.

Quartering.—If State laws permit, it is best to quarter the animal before moving. The hide is worth saving and should be removed in one piece if possible. (On elk and moose some prefer as a matter of protection in transportation to leave the skin on the quarters. This is only advisable, however, in very cool weather.) After cooling, remove legs at knee and hock joints and cut carcass in half by sawing (or chopping) down the center of the backbone from

end to end. Cut sides in two with floating ribs remaining on *hind* quarters. Place quarters in clean muslin bags and hang *in shade*. In warm weather hang out only at night and wrap up during the day. *Always keep your meat cool!*

Transportation.—Transportation is, of course, easier if it is possible to pack the animal from the woods in quarters on a horse or in a packsack. If it is necessary to drag or carry it through the hunting territory, use plenty of red flagging. *Don't make a target of yourself by carrying an exposed hide or antlers! Don't transport the animal on an automobile fender next to a heated motor.* In many hunting areas there are cold storage plants that will freeze and store meat until the hunter is ready to leave for home. *Remember, always keep your meat cool!*

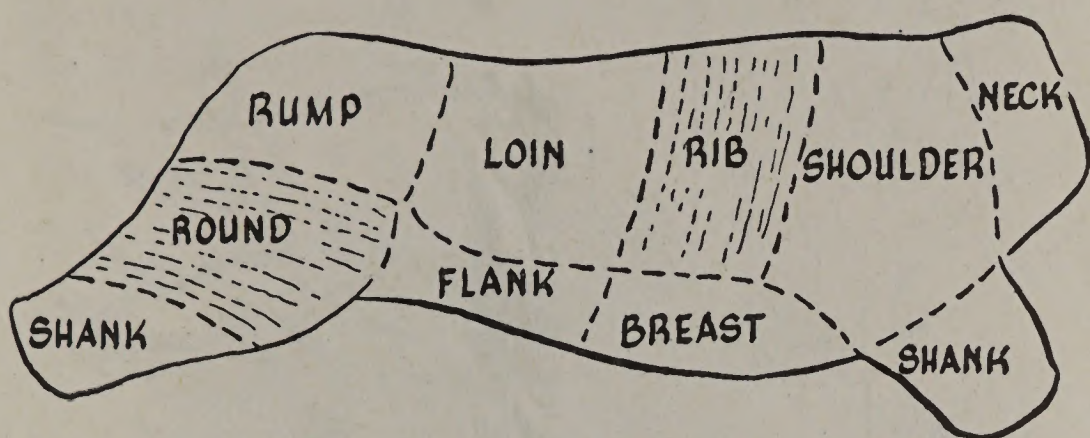
Saving the Head.—If you plan on mounting the animal's head special care is necessary. Do not puncture the skin; cut it around the body so that as much as possible of the hide from the shoulder and brisket is included.



Cut along back of neck and to base of antlers as indicated. Peel skin from neck and head, cutting ears close to skull. Exercise care in peeling skin from around antlers, eyes and lips so that no holes or tears

result. Remove all flesh and fat; salt well. After several hours, resalt skin and turn flesh side out to dry slowly in shade. Take care that no folds are left while drying. Do not remove antlers from head except with a saw. A generous portion of skull should be included.

Butchering.—You will get more and better cuts if you let a butcher do it for you. But, if you would rather do it yourself, the diagram shows the location of the conventional cuts.



Storage.—Always unpack meat as soon as possible and cool in a dry place. If weather conditions permit, it should be allowed to cure for about a week or 10 days before storage. If you plan on cold storage, an initial quick freeze will result in better meat. Fat in cold storage soon becomes rancid; for this reason, and to save space, it is well to strip it off prior to storage. Further space can be saved by boning the cuts. If you wish to save your meat by smoking or with a brine it is suggested that you follow reliable instructions for keeping beef and pork. They are usually available at your State agricultural college. Be sure of your game laws about storage limits and permit requirements.

